

Dark chocolate peppermint brownies

MAKES 24 | 1 HOUR, PLUS
1 1/4 HOURS TO COOL

If you can manage to wait, chief baking officer Arnold Eric Wong of Raison d'Être bakery in South San Francisco recommends serving his moist brownies a day after baking because they develop an even fudgier texture and mintier flavor.

1 1/2 cups flour
3/4 cup unsweetened cocoa powder
1/2 tsp. salt
1/4 tsp. baking powder
1 cup unsalted butter
6 oz. bittersweet chocolate, finely chopped
1 1/2 cups sugar
5 large eggs
1 1/2 tsp. vanilla extract
1 tsp. peppermint extract
5 oz. dark chocolate, finely chopped and melted
Coarsely crushed peppermint candies, very fine pieces sifted out

- 1. Preheat** oven to 300°. Grease a 9- by 13-in. baking pan; set aside. Sift together flour, cocoa, salt, and baking powder into a bowl.
- 2. Microwave** butter and bitter-sweet chocolate in a medium glass bowl, stirring often, until melted and smooth, about 1 1/2 minutes.
- 3. Whisk** together sugar and eggs in a large bowl until blended. Add extracts and whisk to blend. Stir melted chocolate mixture into egg mixture. Gently fold in flour mixture with a plastic spatula until no streaks remain. Pour batter into prepared pan and spread evenly.
- 4. Bake** brownies until a toothpick inserted 2 in. from edge comes out with a few crumbs sticking to it, 25 to 30 minutes. Cool to room temperature, about 45 minutes.
- 5. Put** dark chocolate in a resealable plastic bag, snip off a small corner tip, and drizzle half over brownies. Sprinkle with candies and drizzle with remaining chocolate. Let cool until chocolate sets, 25 minutes, then cut into squares.

PER BROWNIE 251 CAL., 52% (131 CAL.) FROM FAT; 3.8 G PROTEIN; 15 G FAT (8 G SAT.); 28 G CARBO (1.4 G FIBER); 69 MG SODIUM; 64 MG CHOL. ■



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